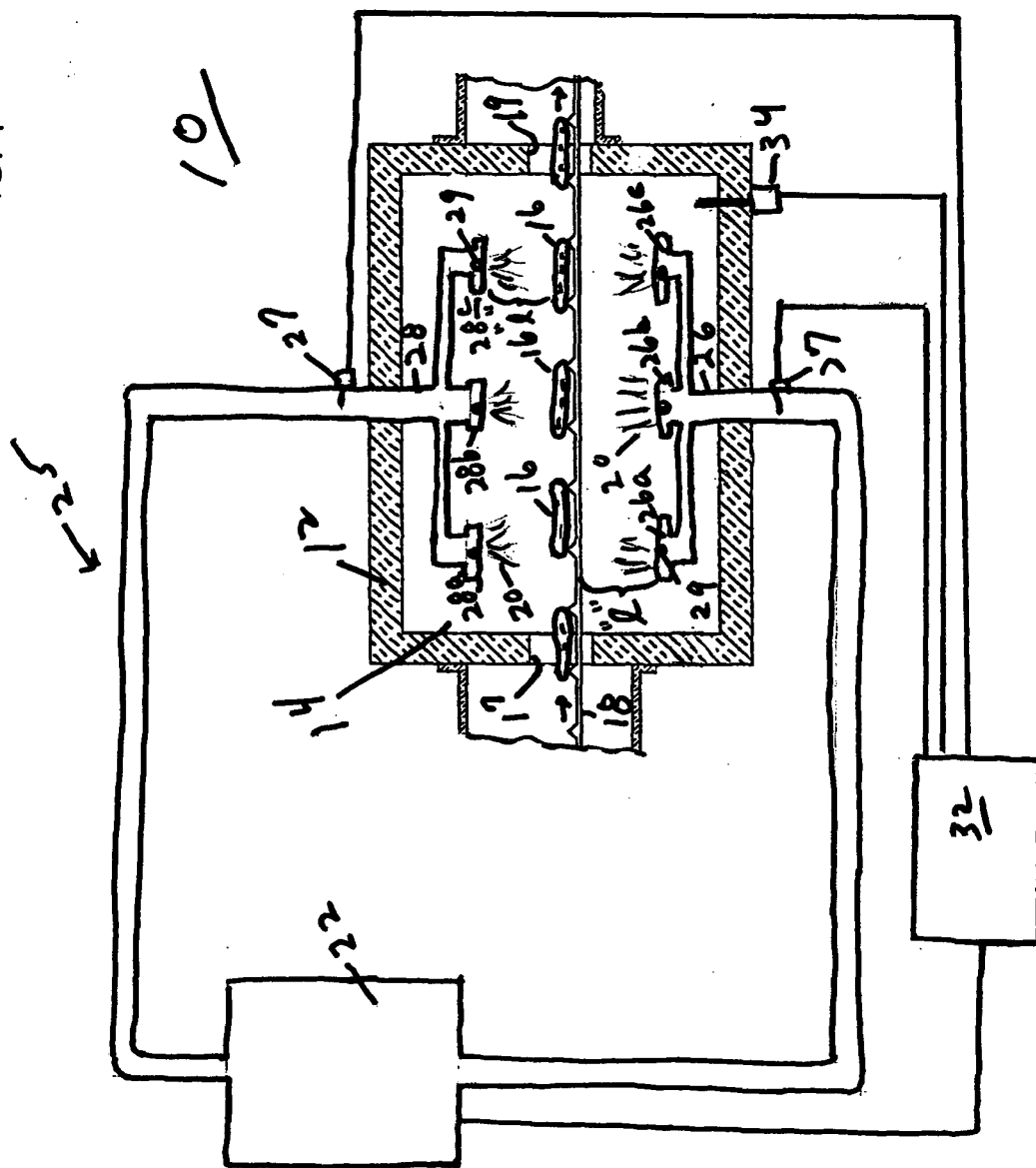


TITLE: METHOD AND APPARATUS FOR
 BROWNING AND COOKING FOOD PRODUCTS
 WITH STEAM
 INVENTORS: Mark Holm et al.
 SERIAL NO.: Unassigned
 DOCKET NO.: 1697.1002

FIG. 1



10

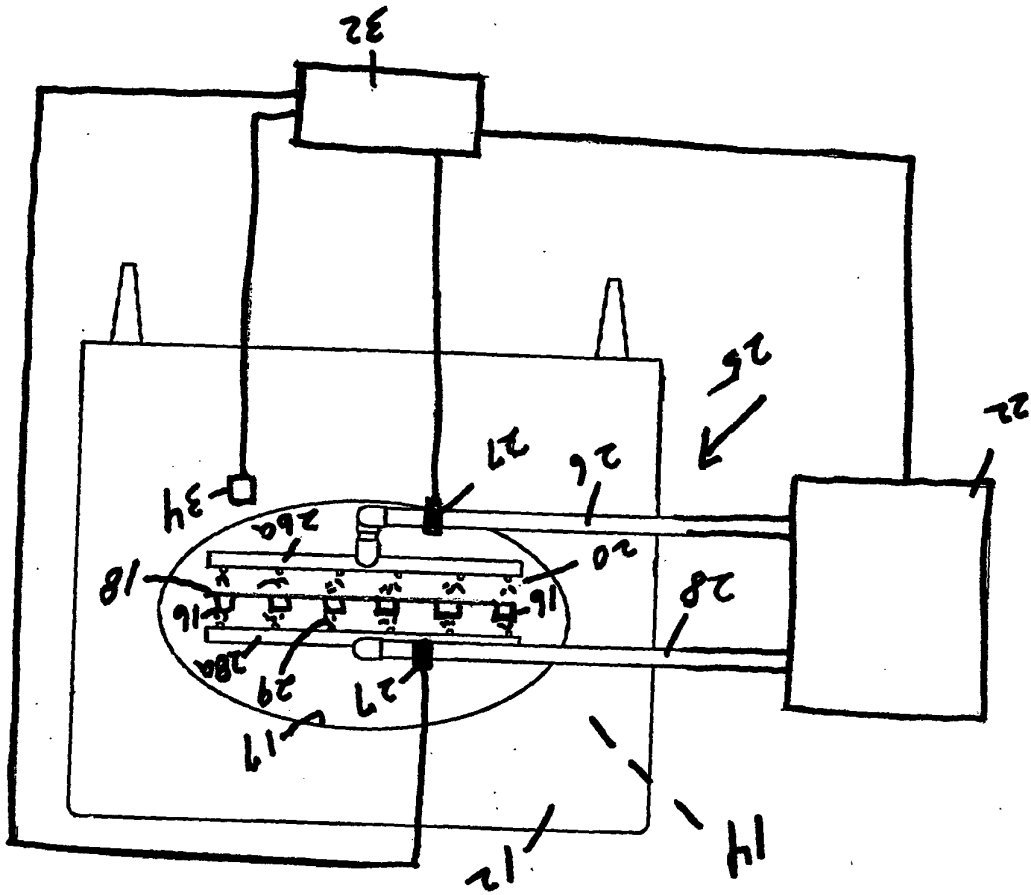


FIG. 2

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002

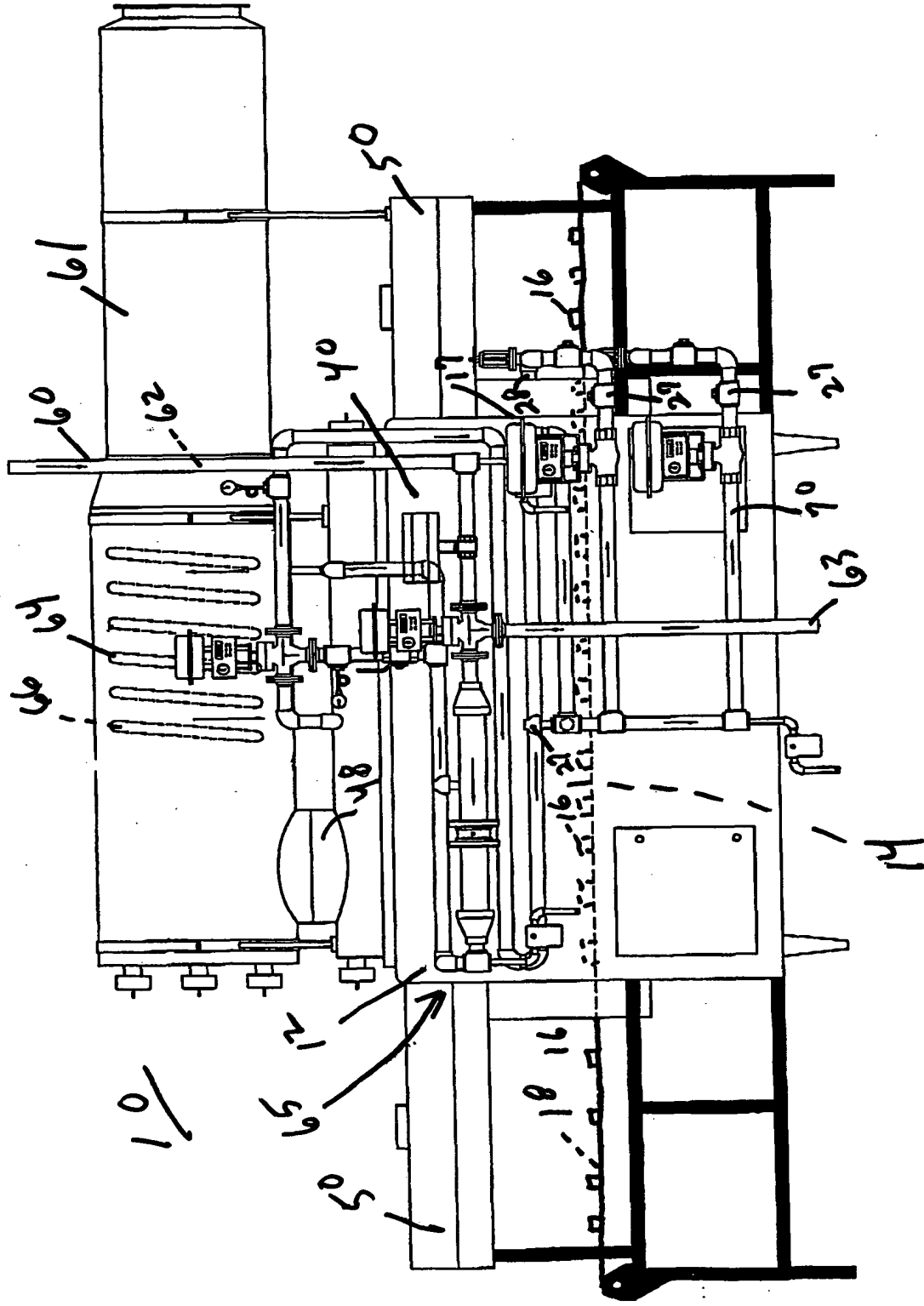
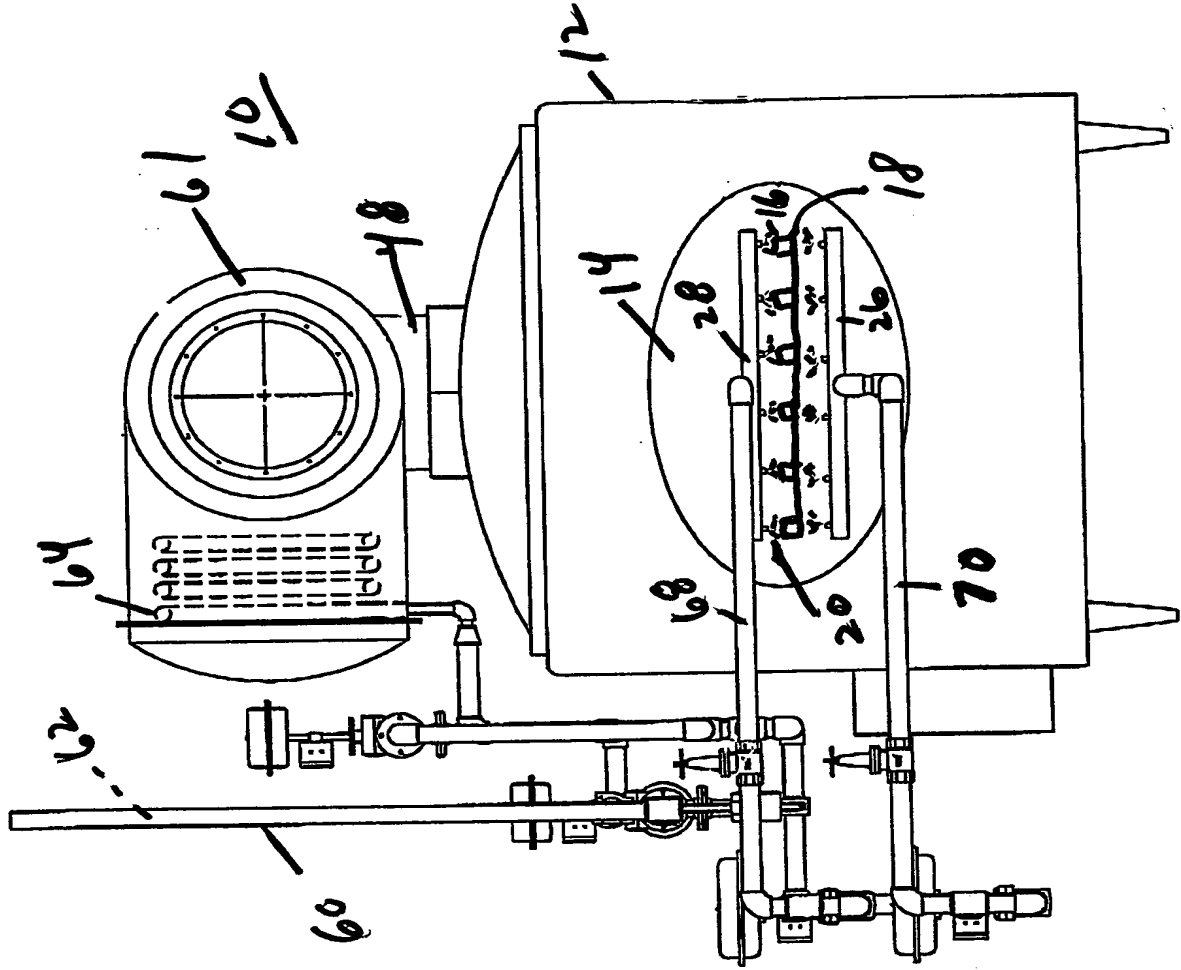


FIG. 3

FIG. 4



TITLE: METHOD AND APPARATUS FOR
 BROWNING AND COOKING FOOD PRODUCTS
 WITH SUPERHEATED STEAM
 INVENTORS: Mark Holm et al.
 SERIAL NO.: Unassigned
 DOCKET NO.: 1697.1002

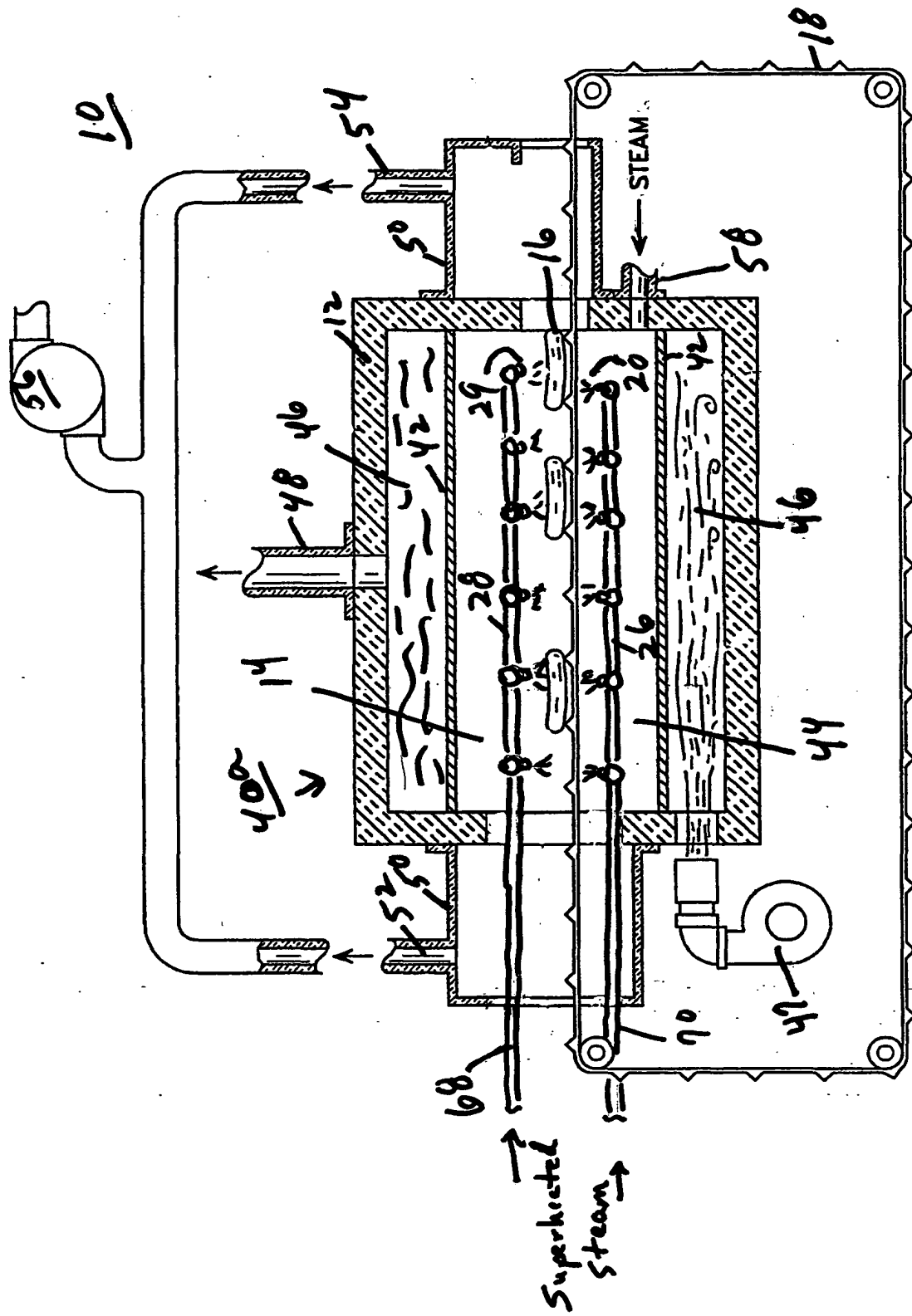


FIG. 5

TITLE: METHOD AND APPARATUS FOR
 BROWNING AND COOKING FOOD PRODUCTS
 WITH STEAM
 INVENTORS: Mark Holm et al.
 SERIAL NO.: Unassigned
 DOCKET NO.: 1697.1002

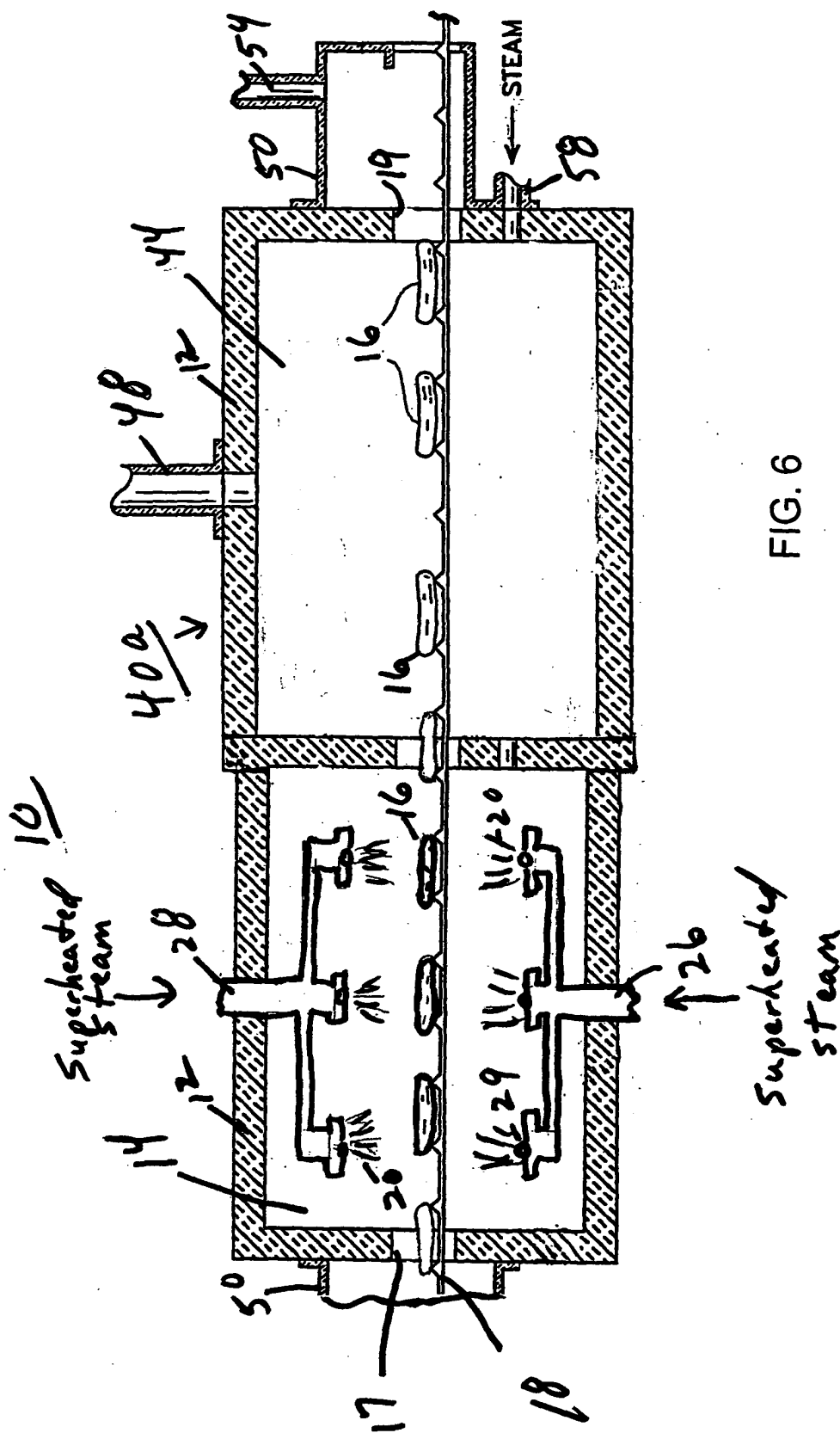


FIG. 6

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002



FIG. 7

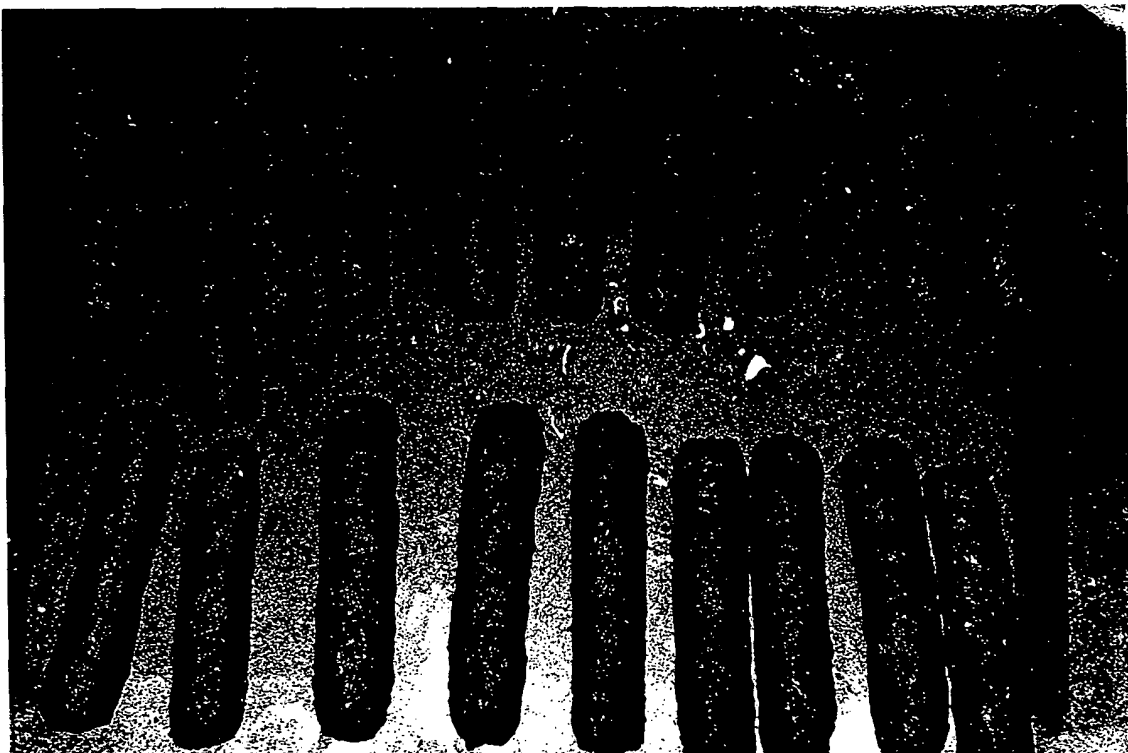
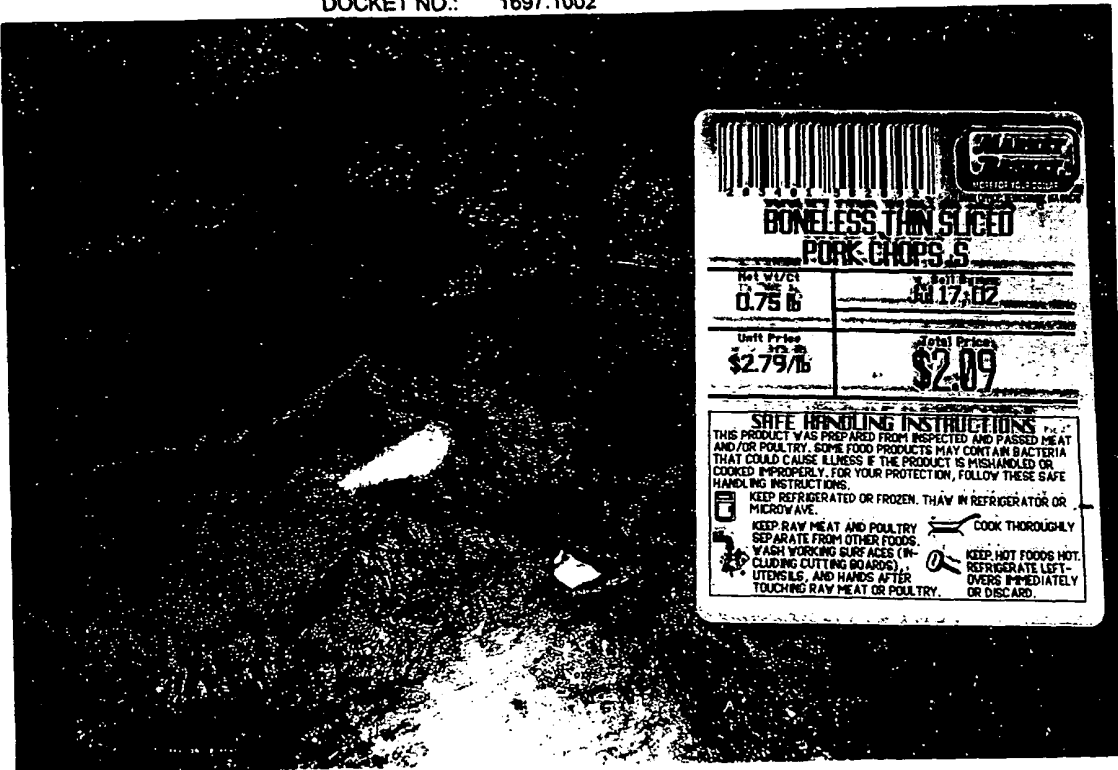


FIG. 8

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH ~~STEAM~~ STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002










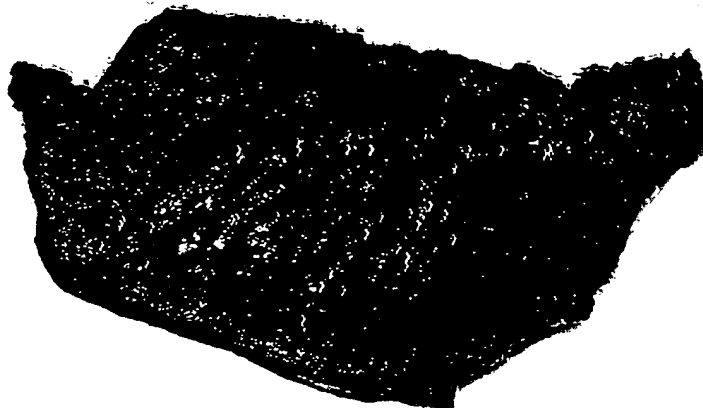
	
BONELESS THIN SLICED PORK CHOPS	
Net Weight 0.75 lb	Unit Price \$2.79/lb
Total Price \$2.09	
SAFE HANDLING INSTRUCTIONS	
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:	
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.	 COOK THOROUGHLY.
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.	 KEEP HOT FOODS HOT.
 WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.	 REFRIGERATE LEFT-OVERS IMMEDIATELY OR DISCARD.

FIG. 9A



FIG. 9B

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH ~~STEAM~~ STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002



1100°F @ 64 sec.
S.H. Steam 4120°F

FIG. 9C

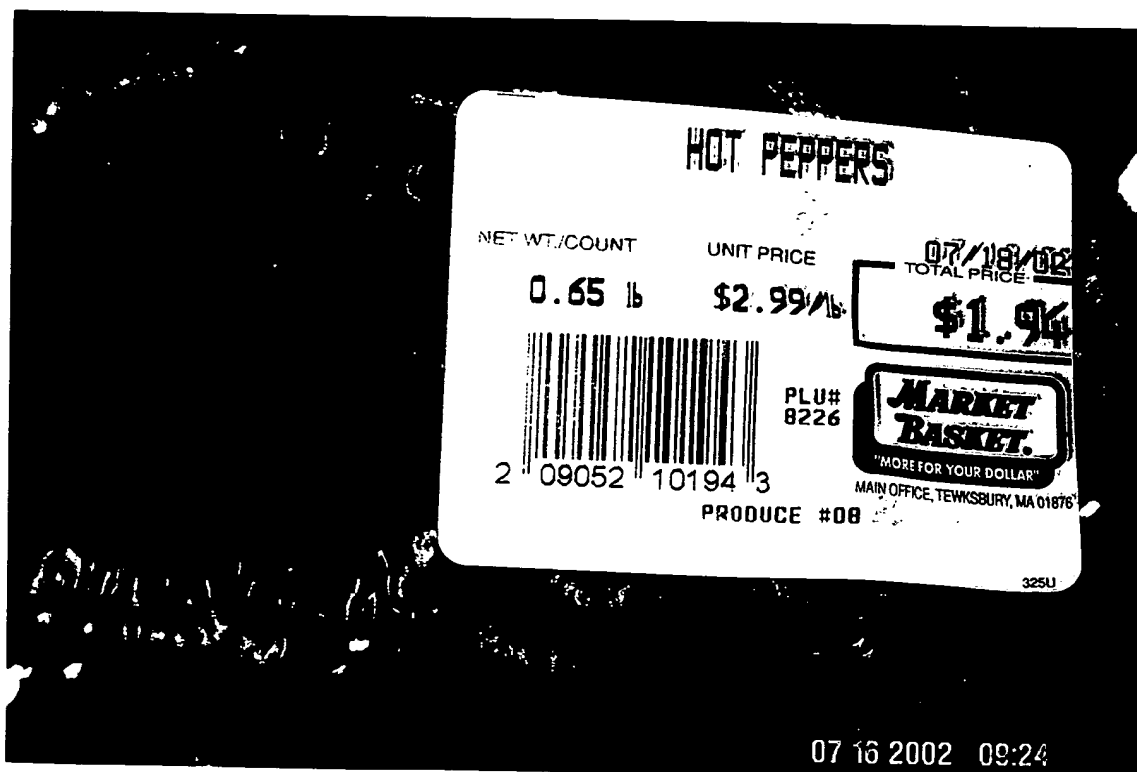


FIG. 10A



FIG. 10B



FIG. 10C

FILED METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH ~~STEAM~~ STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002



FIG. 11A

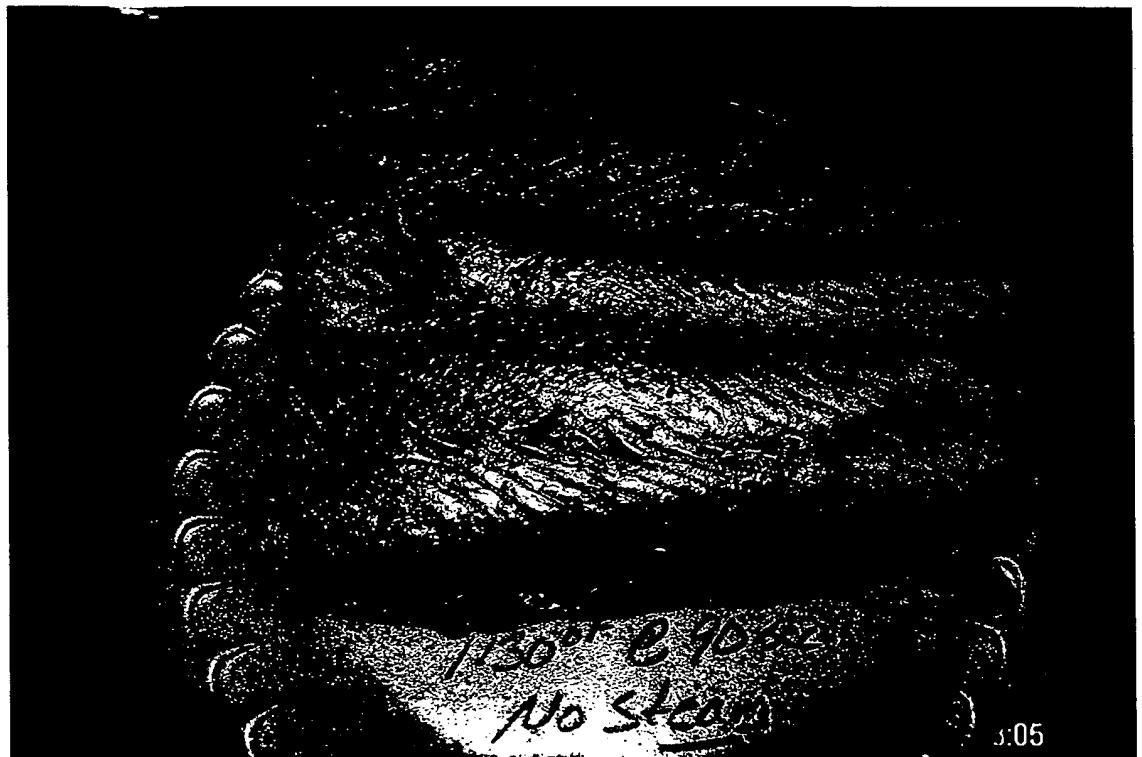


FIG. 11B

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002

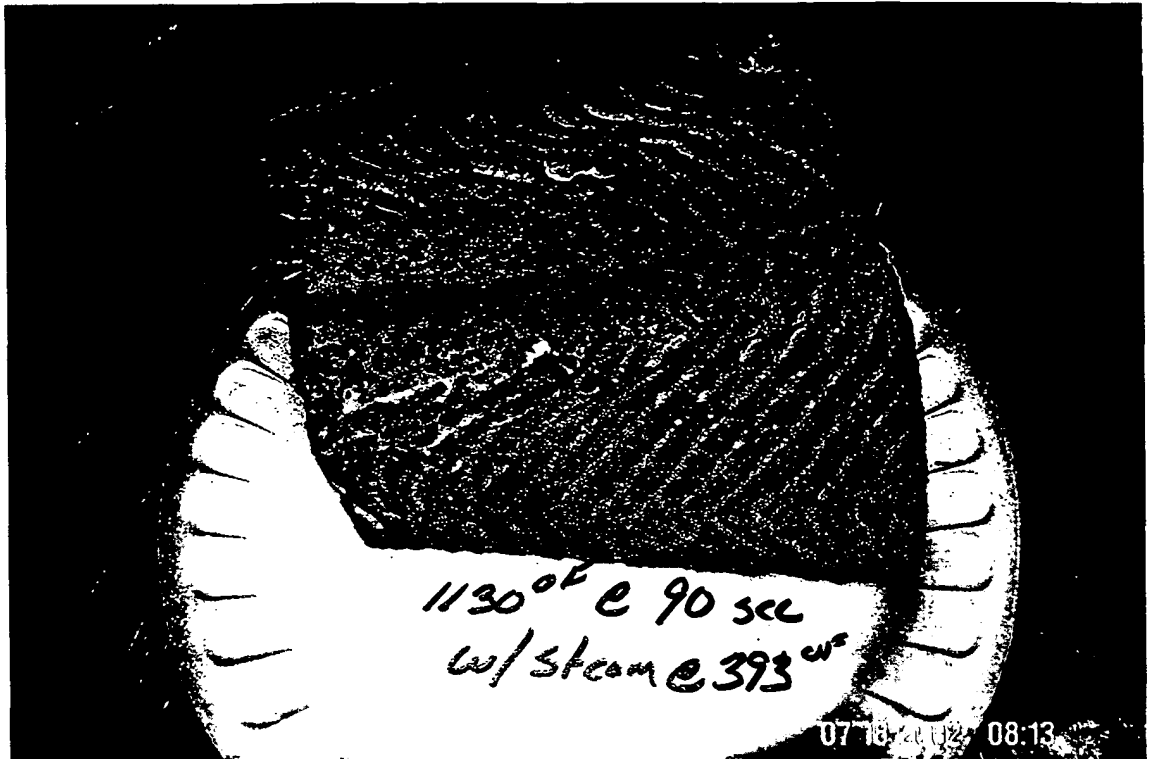


FIG. 11C

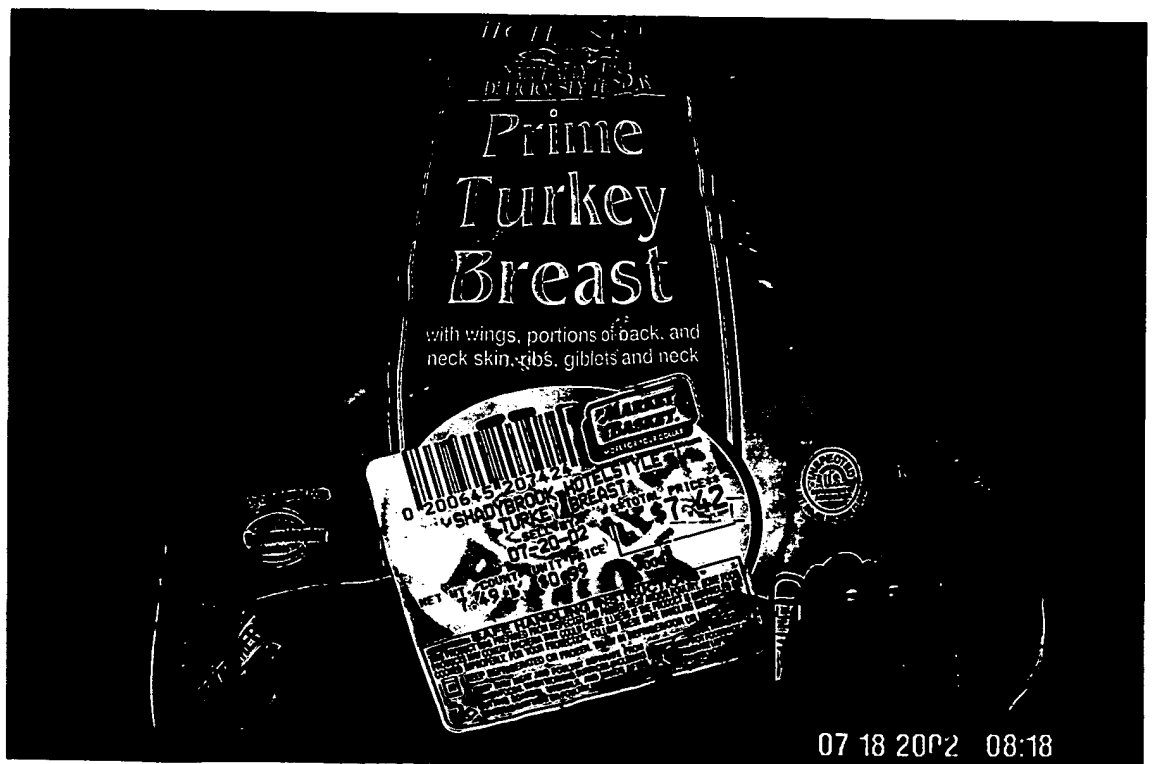


FIG. 12A

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH STEAM

INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002

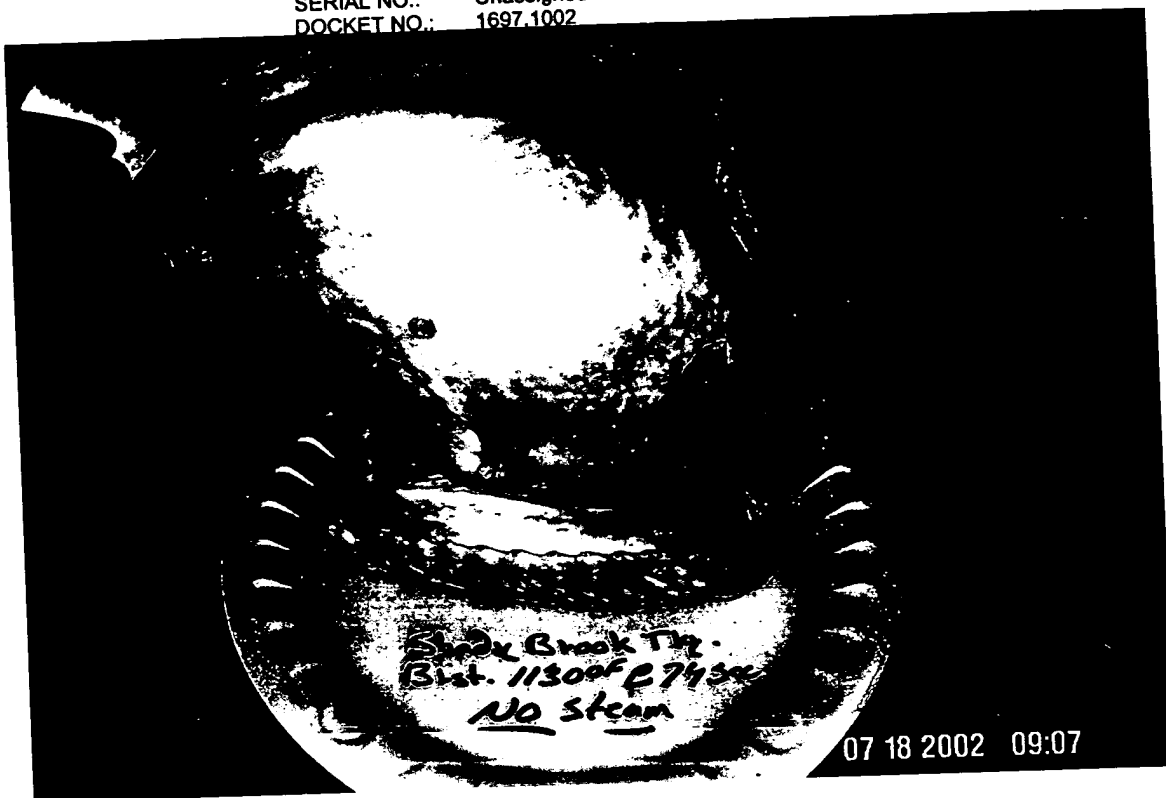


FIG. 12B

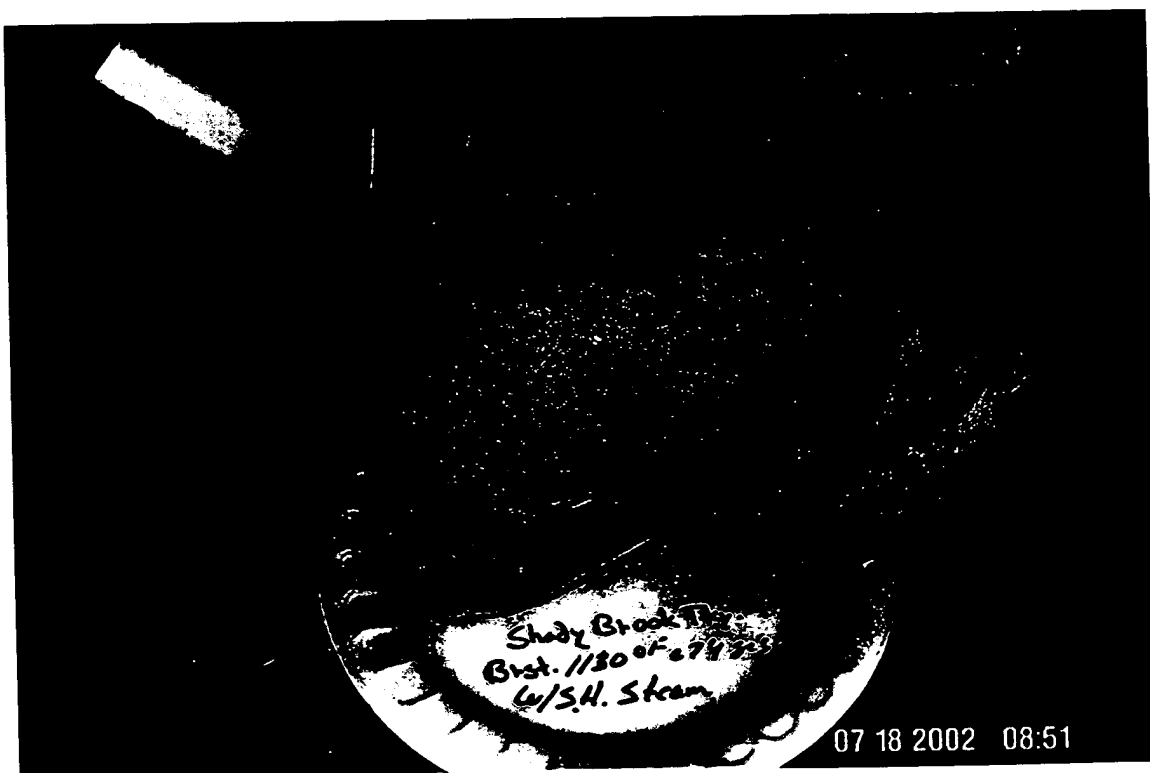


FIG. 12C

TITLE: METHOD AND APPARATUS FOR
BROWNING AND COOKING FOOD PRODUCTS
WITH STEAM
INVENTORS: Mark Holm et al.
SERIAL NO.: Unassigned
DOCKET NO.: 1697.1002

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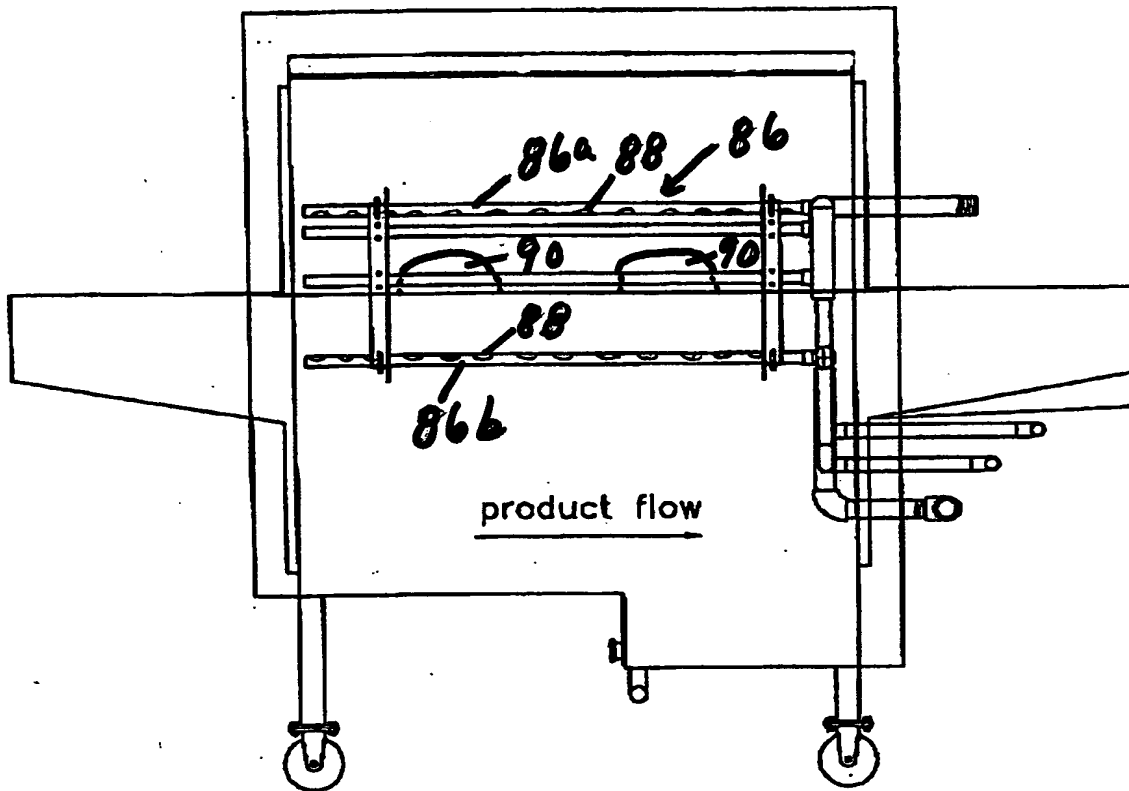


FIG. 13

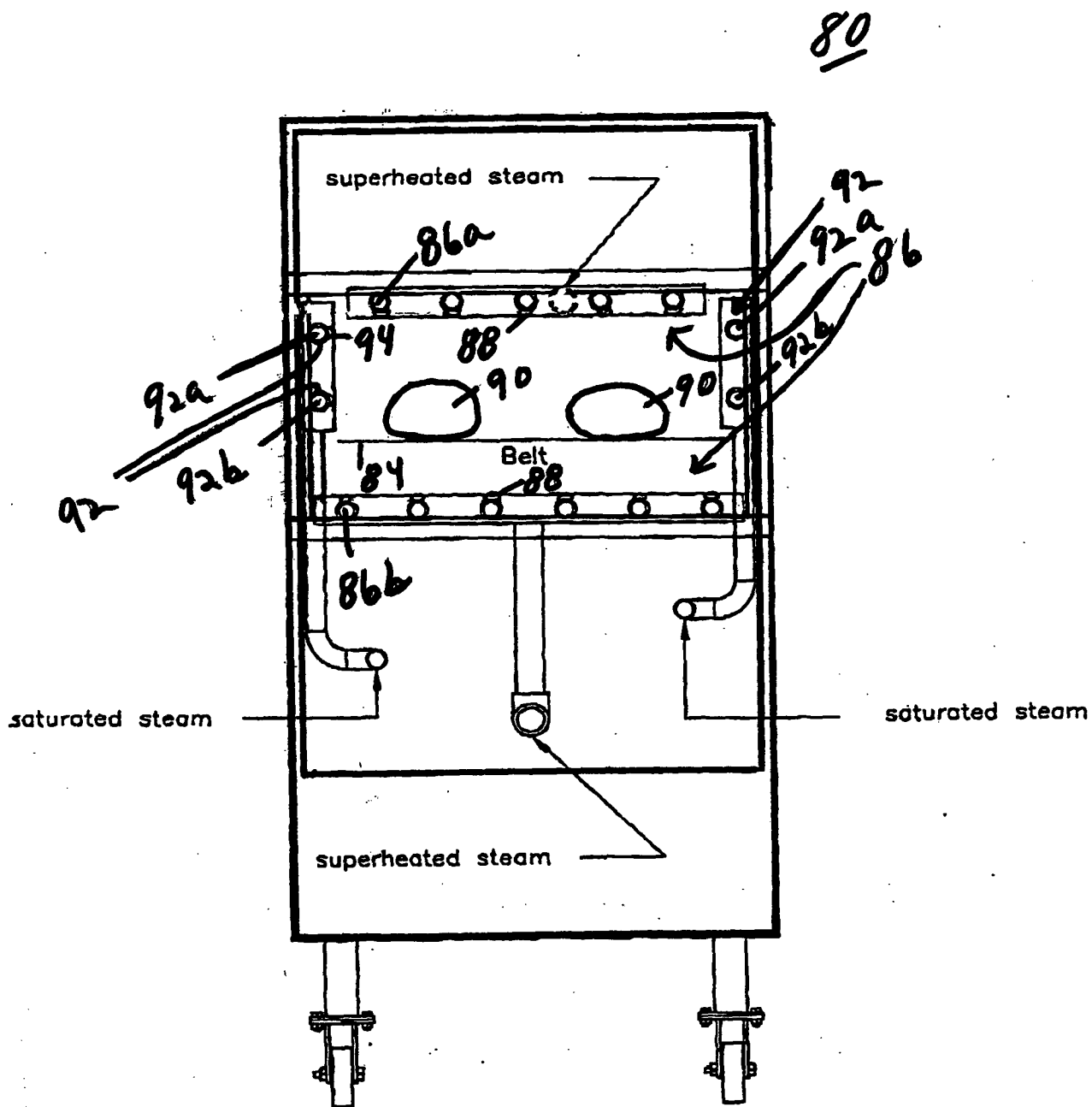


FIG. 14